

**Natural Oysters 4.5ea**

Mignonette + Lemon

Hot Sauce + Lemon

Nahm Jim Granita

**Fried Oysters 5 ea**

Tempura, Pickled Cucumber, Kimchi Mayo, Toasted Sesame

**Grilled Oyster 5 ea**

Sobrasada, Green Chilli + Lime Butter

**Bread**

House Baked Baguette, Caramelized Cultured Butter, Murray River Salt **9**

W/ Meredith Goats Curd, Roast Garlic + Balsamic **12**

**Charcuterie Cabinet**

(Served with Soft Baguette + EVOO)

(Available in Half Portion or Full Portion)

Jamón Ibérico de Cebo (SPAIN) – aged 24 months **17/30**

Prosciutto Di Parma (ITALY) – aged 24 months **14/24**

Salami Plate – House Selection **13/22**

House Charcuterie Plate **20/36**

**Bar Snacks**

Mixed Olives **9**

Braised Lamb Empanadas, Aioli, Sherry Reduction **6 ea**

Wild Mushroom + Taleggio Arancini, Truffle Mayo **5 ea**

Seared Scallop, Seaweed Butter, Crisp Potato **7 ea**

Potato + Linseed Cracker, Chicken Liver Parfait, Compressed Plum **6 ea**

**\*No Split Bills for Groups of 6 or More\***

**\*15% Surcharge Applies on Public Holidays\***

### **Small Plates**

Today's Blackboard Sashimi Special **MP**

Today's Blackboard Fresh Fish Fillet of the Day **MP**

Twice Cooked Pork Belly, Chilli Jam Glaze, Papaya, Thai Herbs, Crushed Peanut **27**

Tempura Soft Shell Crab, Avocado + Yuzu Kosho Mousse, Kohlrabi, Togarashi, Rice Vinegar Dressing **27**

Wagyu Rump Cap MB6+, Pine Mushroom, Potato, Native Pepper **34**

Local Heirloom Tomatoes, Buffalo Stracciatella, Wild Olives, Basil, Pangrattato **18**

Iluka King Prawns, Garlic, Cider, Herbs **36**

### **Large Plates to Share**

½ or 1kg Boneless Lamb Shoulder, Slow Roasted in Sheep's Milk Yoghurt, Lamb Jus, Cabbage Slaw **40/70**

½ or Whole Free Range Chargrilled Chicken, Lemon, Garlic, Fresh Herbs, Roasting Juices **35/60**

### **Salad & Sides**

Roasted Chat Potatoes, Smoked Crème Fraîche **12**

Seasonal Mushrooms, Sherry, Thyme, Garlic, Parsley **16**

Green Beans, Toasted Almonds, Lemon Dressing **12**

Mixed Leaf + Herb Salad, Lemon + Mustard Dressing **12**

### **Sweet 16**

Vanilla Bean Panna Cotta, Mandarin Jelly, Orange Blossom Granita, Freeze Dried Mandarin

"Lemon Meringue Pie" - Lemon Curd, Candied Lemon, Torched Meringue, Biscuit Crumb, White Chocolate Ice Cream

Milk Chocolate + Peanut Butter Marquise, Salted Caramel, Feuilletine Crunch, Hazelnut Ice Cream

Affogato – Social Espresso Coffee, Vanilla Ice Cream, Choice of Liqueur

### **Cheese 9 per serve**

Choice of Cheeses from the Cabinet, Quince, Honey Truffle Butter, Apple

**\*No Split Bills for Groups of 6 or More\***

**\*15% Surcharge Applies on Public Holidays\***

[www.socialeatinghouse.com.au](http://www.socialeatinghouse.com.au)